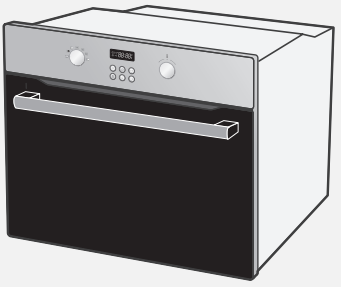
SAMSUNG

Installation and Operating Instructions

Built-In Oven



BF64CBB/
BF64CBST

Owner's Manual

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Using This Manual

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Thank you for choosing a SAMSUNG Built - In Oven.

This Owner's Manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.

Please take the time to read this Owner's Manual before using your oven and keep this book for future reference.

The following symbols are used in the text of this Owner's Manual.

Important

Note

Safety Instructions

Installation of this oven must be performed only by a licensed electrician. The installer is responsible for connecting the appliance to the mains power supply in observance of the relevant safety recommendations.

Electrical safety

If the oven has been damaged in transport, do not connect it.

- This appliance must be connected to the mains power supply only by a **specially licensed electrician**.
- In the event of a fault or damage to the appliance, do not attempt to operate it.
- **Repairs** should be performed by a **licensed technician** only. Improper repair may result in considerable danger to you and others. If your oven needs repair, contact a SAMSUNG Service Centre or your dealer.
- If the supply cord is defective, it must be replaced by a special cord or assembly available from the manufacturer or an authorised service agent.
- Electrical leads and cables should not be allowed to touch the oven.
- The oven should be connected to the mains power supply by means of an approved circuit breaker or fuse. Never use multiple plug adapters or extension leads.
- The rating plate is located on the right side of the door.
- The power supply of the appliance should be turned off when it is being repaired or cleaned.
- Take care when connecting electrical appliances to sockets near the oven.

WARNING

The appliance should be powered down before replacing the lamp to avoid the possibility of electric shock. During oven operation, the interior surfaces become very hot.

Safety Instructions (Continued)

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Safety during operation

- This oven has been designed only for the cooking of household foods.
- During use, the oven interior surfaces become hot enough to cause burns. Do not touch heating elements or interior surfaces of the oven until they have had time to cool.
- Never store flammable materials in the oven.
- The oven surfaces become hot when the appliance is operated at a high temperature for an extended period of time.
- When cooking, take care when opening the oven door as hot air and steam can escape rapidly.
- When cooking dishes that contain alcohol, the alcohol may evaporate due to the high temperatures and the vapour can catch fire if it comes into contact with a hot part of the oven.
- For your safety, do not use high-pressure water cleaners or steam jet cleaners.
- Children should be kept at a safe distance when the oven is in use.
- Frozen foods such as pizzas should be cooked on the wire grill. If the baking tray is used, it may become deformed due to the great variation in temperatures.
- Do not pour water into the oven bottom when it is hot. This could cause damage to the enamel surface.
- The oven door must be closed during cooking.
- Take care when opening the door before the end of the steam cleaning procedure; the water on the bottom is hot.
- Do not line the oven bottom with aluminium foil and do not place any baking trays or tins on it. The aluminium foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results.
- Fruit juices will leave stains, which can become indelible on the enamel surfaces of the oven. When cooking very moist cakes, use the deep pan.
- Do not rest bakeware on the open oven door.
- This appliance is not intended for use by young children or infirm persons without the adequate supervision of a responsible person ensuring that they are using the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.

Disposal Instructions

Disposing of the packaging material

- The material used to package this appliance is recyclable.
- Dispose of the packaging materials in the appropriate container at your local waste disposal facility.

Disposing of old appliances

WARNING

Before disposing of old appliances, make them inoperable so that they cannot be a source of danger.

To do this, disconnect the appliance from the mains supply and remove the mains lead.

To protect the environment, it is important that old appliances are disposed of in the correct manner.

- The appliance must not be disposed of with household rubbish.
- You can obtain information about collection dates and public refuse disposal sites from your local refuse department or council.

Installing the Oven

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☛ Electrical installation of this appliance must be performed only by a licensed electrician.

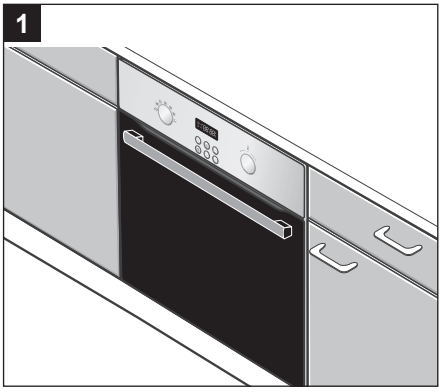
The oven must be installed according to the instructions supplied.
Remove the protective vinyl from the door after installation.

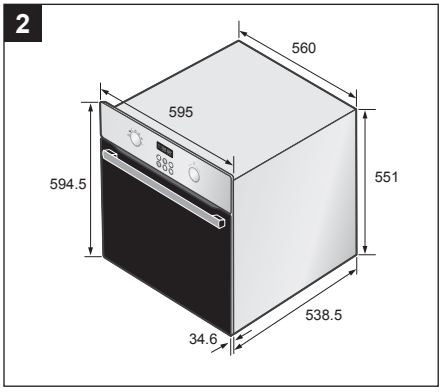
Safety instructions for the installer

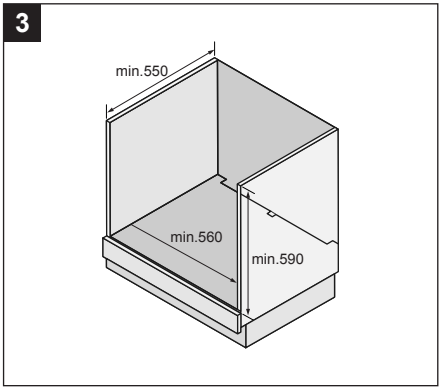
- Installation must guarantee protection against exposure to electrically live parts.
- The unit in which the appliance is fitted must satisfy the requirements of DIN 68930 in respect of stability.

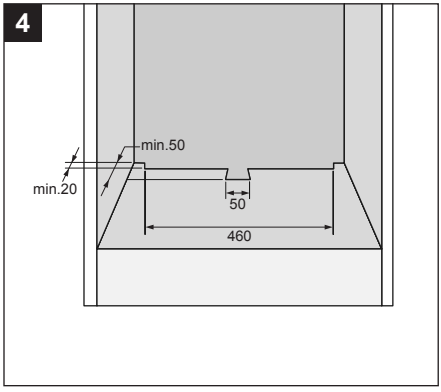
Installing into a low cabinet

- Observe minimum clearance requirements.
- Secure oven into place with screws on either side of the oven.









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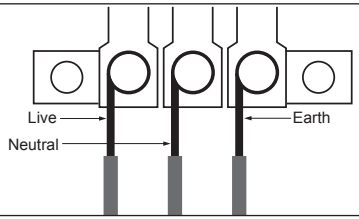
Connecting the oven to the power supply
(H05VV-F, H05RR-F, Min 1.6m, 2.5mm²)



Connecting to the mains power supply

Electrical connections must be made as per the connection plate fixed to the back of the appliance by an electrical fitter who must ensure that the appliance has been connected up in accordance with fitting instructions and local regulations.

Where the appliance is not connected to the mains electricity supply by a plug, an omni polar cutout device (with a contacts gap of at least 3 mm) must be fitted on the supply side of the connection to meet safety requirements.

✉ When power is connected, the electronics of the oven are initialised; this neutralizes the lighting for a few seconds. The electric cable (H05 RR-F or H05 W-F, Min 1.6m, 2.5mm²) must be long enough for it to be connected to the built-in oven standing on the floor in front of its unit.

Open the back cover of the oven at the bottom (using a flat-bladed screwdriver) and completely unscrew the connection screw and the cable clamp before fitting conducting wires into the appropriate terminals.

The earth wire must be connected to the (⏚) terminal of the oven.

If the oven is connected to the power supply by a plug, this must remain accessible once the oven has been fitted.

We cannot accept any liability in the event of an accident resulting from non-existent or faulty earthing.

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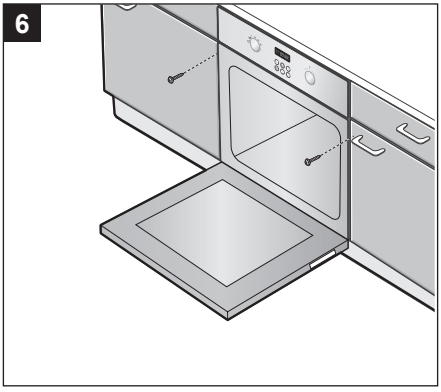

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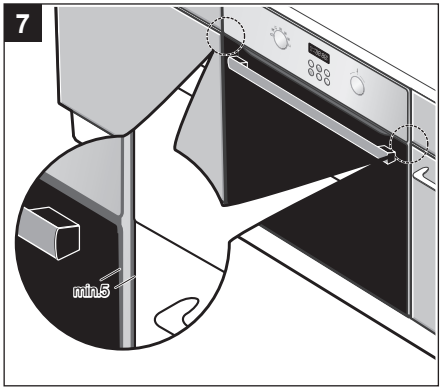

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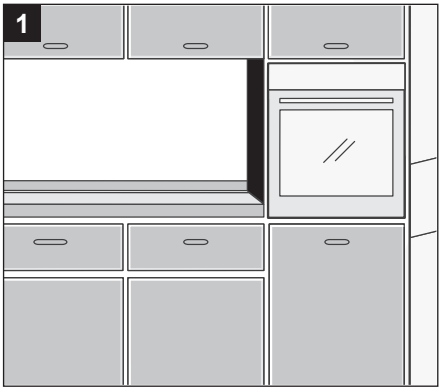
Installing into a high cabinet

- Observe minimum clearance requirements.
- The oven should be slid into place at the proper angle of alignment.

1



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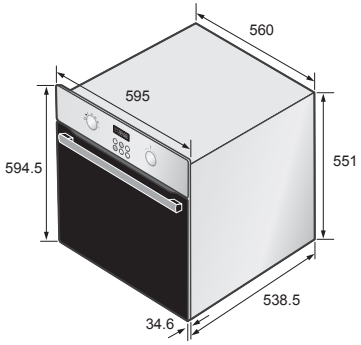

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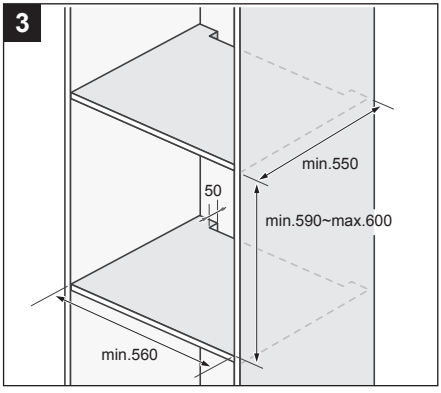

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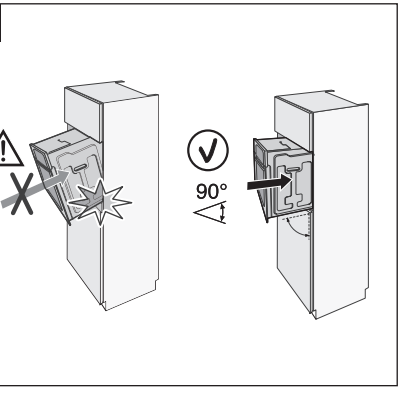

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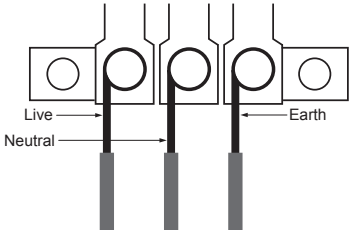
Connecting the oven to the power supply
(H05VV-F, H05RR-F, Min 1.6m, 2.5mm²)



Parts and Features

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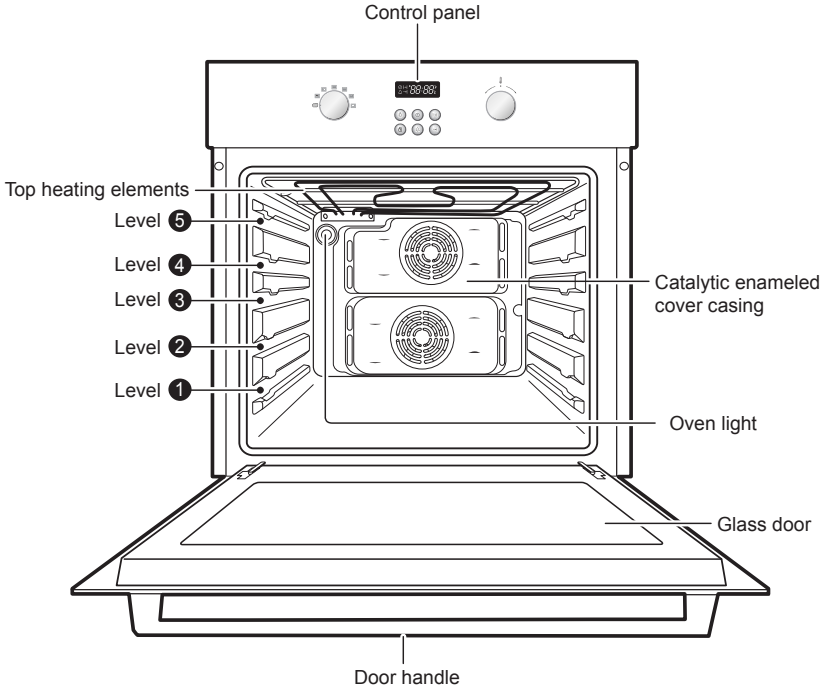
Oven



✉ Shelf levels are numbered from the bottom up.

Levels 4 and 5 are used mainly for the grill function.

Please refer to the cooking guides provided throughout this manual to determine appropriate shelf levels for your dishes.

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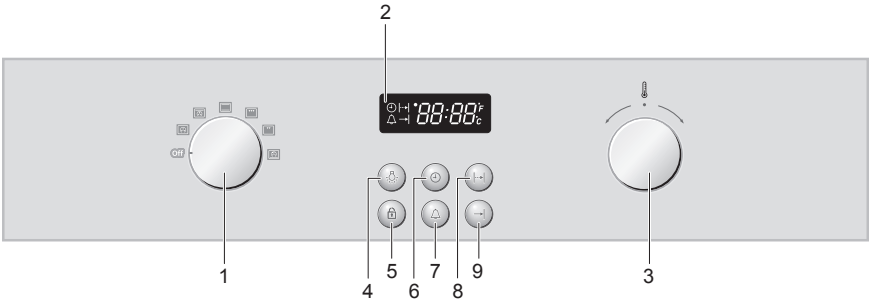
Oven controls

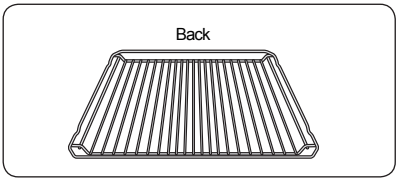


1. Cooking Function Select Knob
2. Window Display
3. Time / Temp Control Knob
4. Lamp Button
5. Child Lock Button
6. Clock Button
7. Kitchen Timer Button
8. Cook Time Button
9. End Time Button

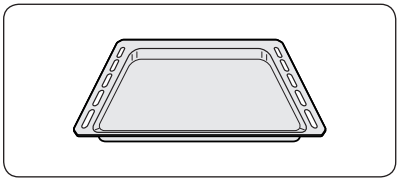
Parts and Features (Continued)

Accessories

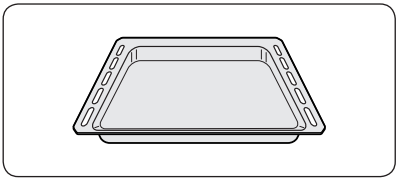
The following accessories are provided with your oven.



1 **Wire grill**, for dishes, cake tins, roasting and grilling trays.



2 **Baking tray**, for cakes and biscuits.



3 **Deep pan**, for roasting or collecting meat juices or fat drippings.

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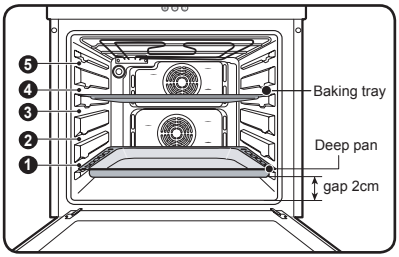


The baking tray, deep pan and wire grill should be inserted correctly into the side runners. When taking out the cooked foods from the oven, be careful of hot utensils and surfaces.

Example Level 1: Deep pan
Level 4: Baking tray

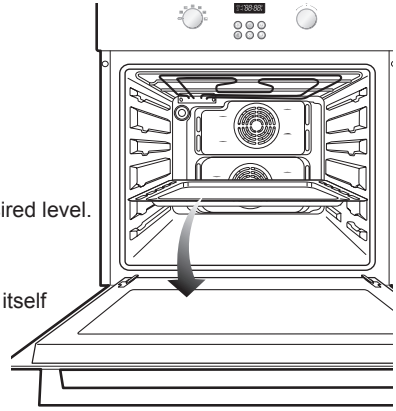
When using the deep pan or the baking tray to collect drippings from cooking foods, ensure that the pan or tray is properly placed in the side runners. Allowing these accessories to contact the bottom surface of the oven can damage the enamel of the surface. Trays and pans placed on level 1 should clear the bottom surface of the oven by at least 2 cm.

Using the accessories

Wire grill, baking tray and deep pan

Positioning the wire grill
Insert the wire grill at any desired level.

Positioning the baking tray or deep pan
Insert the baking tray and/or the deep pan at any desired level.



Safety shutoff

- If a cooking time is not entered, the oven will shut itself off after the lengths of time indicated below.

Shutoff times for various temperature settings

Under 105 °C	16 hours
From 105 °C to 240 °C	8 hours
From 245 °C to 300 °C	4 hours

- This oven's electrical circuitry features a thermal shutoff system. If the oven heats to abnormally high temperatures, the system will shut off the power supply to the heating elements for a period of time.

Cooling fan

During cooking, it is normal for the vent to release hot air from the front of the oven.

- The cooling fan will also continue to operate after the oven has been in use. It will turn off when the internal cabinet temperature has dropped to 60 °C or after 25 minutes.

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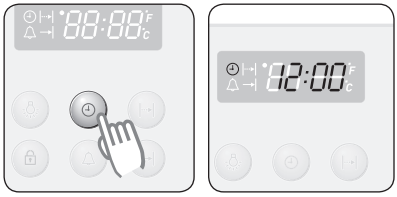
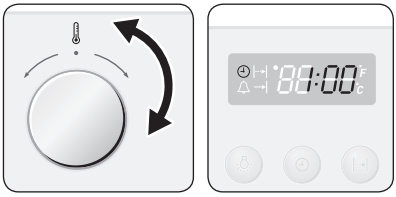
Setting the clock

When power is first supplied to the oven, the display on the control panel will light briefly. After 3 seconds, an icon of a clock and 12:00 will begin blinking in the display. The oven cannot be operated until the clock is set.

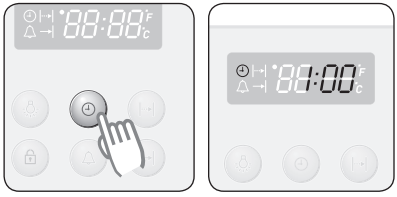


1 The oven is inoperable until the clock has been set. " 🕘 " and "12:00" will blink in the display when power is first supplied to the appliance. Press the **Clock Button**. The " 🕘 " and "12: " will blink.

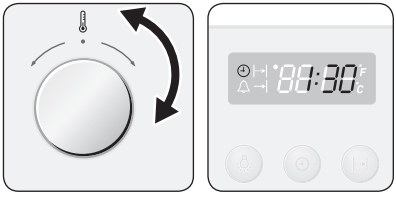


2 Turn the **Time / Temp Control Knob** to set the hour of the day.

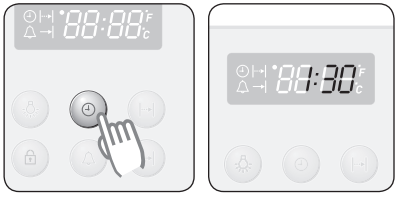
Example To set 1:30



3 Press the **Clock Button**. The " 🕘 " and " :00" will blink.



4 Turn the **Time / Temp Control Knob** to set the minute of the time. " 🕘 " will blink.



5 Press the **Clock Button** to finish setting the clock or wait for about 10 seconds. " 🕘 " will disappear and "30" will stop blinking. The display shows the time of day. The appliance is now ready to use.

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Initial cleaning

Clean the oven thoroughly before using for the first time.

☛ Do not use sharp or abrasive cleaning materials. These could damage the oven surface. For ovens with enamel fronts, use commercially available cleaning agents.

To clean the oven

1. Open the door. The oven light comes on.
2. Clean all oven trays, accessories and side runners with warm water or washing - up liquid and polish dry with a soft clean cloth.
3. Wash the oven interior in the same way.
4. Wipe the front of the appliance with a damp cloth.

Check that the clock is set correctly. Remove accessories and operate the oven at the convection setting at 200 °C for 1 hour before using. There will be a distinctive odor; this is normal, but ensure your kitchen is well ventilated during this conditioning period.

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Oven functions

The features of this oven include the following functions

1. Conventional

Suggested temperature: 200 °C

The conventional function is ideal for baking and roasting foods arranged on one rack. Both the top and bottom heating elements operate to maintain the oven temperature.

Before starting to cook you should preheat the oven.
(You can preheat the oven in the current mode, “Conventional”, or in “Top-heat +Convection” mode)

Food Item	Shelf Level	Temperature (°C)	Accessory	Time (min)
Lasagne frozen (500-1000g)	3	180-200	Wire grill	40-50
Dorado & the same size fish (300-1000g) 3-4 cut on each side DROP OIL	3/2	240	Wire grill / Baking tray (for juice catching)	15-20
Fish filets (500-1000g) 3-4 cut on each side DROP OIL	3	200	Baking tray	13-20
Frozen cutlets (minced meat & with ham, cheese or mushroom filing) (350-1000g) DROP OIL	3	200	Baking tray	25-35
Frozen cutlets from minced, carrot, beetroot or potato (350-1000g) DROP OIL	3	200	Baking tray	20-30
Pork on bone cutlets (500-1000g) DROP OIL, ADD SALT & PEPPER	3/2	200	Wire grill / Baking tray (for juice catching)	40-50
Baked potato (cut in half) (500-1000g)	3	180-200	Baking tray	30-45
Meat roll with mushrooms filing Frozen (500-1000g) DROP OIL	3	180-200	Baking tray	40-50

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2. Top Heat + Convection

Suggested temperature: 190 °C

This setting should be used when cooking cakes placed on one shelf and biscuits that must be well browned or crispy on the bottom. It is also good for pizzas, quiches lorraine and cheesecakes. The top heating element is in operation and the fan operates to constantly circulate the hot air.

Before starting to cook you should preheat the oven.

(You can preheat the oven in the current mode " Top-heat +Convection ")

Food Item	Shelf Level	Temperature (°C)	Accessory	Time (min)
Pork on bone (1000g) DROP OIL, ADD SALT & PEPPER	3/2	180-200	Wire grill with products / Baking tray (for juice catching)	50-65
Pork shoulder in foil (1000-1500g) Better marinate meat	2 or 3	180-230	Baking tray	60-120
Whole chicken (700-1500g) DROP OIL, ADD SALT & PEPPER	2 or 3	190-200	Baking tray	40-55
Meat or fish steaks (400-800g) DROP OIL, ADD SALT & PEPPER	3/2	180-200	Wire grill/ Baking tray (for juice catching)	15-35
Sponge cake (Bisquit) (1000g)	2 or 3	180	Deep pan	20

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3. Convection

Suggested temperature: 170 °C

This function bakes foods placed on up to three shelves and is also appropriate for roasting. Cooking is achieved by the heating element on the rear wall and the fan distributes the heat.

Before starting to cook you should preheat the oven.

(You can preheat the oven in the current mode, “Convection heat”, or in “Top-heat +Convection” mode)

Food Item	Shelf Level	Temperature (°C)	Accessory	Time (min)
Lamb rack (350-700g) DROP OIL, ADD SALT & PEPPER	3/2	190-200	Wire grill / Baking tray (for juice catching)	40-50
Bananas in foil with chocolate, nuts & brown sugar 3-5pc Each cover by foil with 3-4pc of sugar (drop on sugar water). Make a small cut & put inside the cut 10-15g chocolate, 5-10g nuts	3	220-240	Wire grill	15-25
Baked apples 5-8pc x150-200g Take out the hearts, add sugar in. Put in a pan with water	3	200-220	Wire grill	15-25
Cutlets from minced meat (300-600g) DROP OIL	3	195	Baking tray	18-25
Meat roll with filling (minced meat) (500g-1000g) DROP OIL	3	180-200	Baking tray	50-65

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4. Large Grill

Suggested temperature: 240 °C

The large grill function grills large quantities of flat foods, such as steaks, schnitzels and fish. It is also suitable for toasting. Both the top heating element and the grill are on in this mode.

Before starting to cook you should preheat the oven.

(You can preheat the oven in the current mode, “Large Grill”, or in “Top-heat +Convection” mode)

Food Item	Shelf Level	Temperature (°C)	Accessory	Time (min)
Sausages 5-10pc	4/3	200	Wire grill / Baking tray (for juice catching)	10-15
Hunters’ sausages 8-10pc DROP OIL	4/3	200	Wire grill / Baking tray (for juice catching)	10-12
Toasts 5-10pc	4	240	Wire grill	1st side 02 – 03 Turn upside down 2nd side 02 - 03
Cheese Toasts 5-10pc	3/2	200	Wire grill / Baking tray (for cheese catching)	8-12
“Bliny” (Pancakes) with filings frozen (200- 500g) PUT IN COLD OVEN (before preheat), DROP OIL	3	200	Baking tray	20-30

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5. Small Grill

Suggested temperature: 240 °C

This setting is for grilling smaller amounts of flat foods, such as steaks, schnitzels, fish and toast, placed in the middle of the tray. Only the top element is in operation.

Before starting to cook you should preheat the oven.
(You can preheat the oven in the current mode, “Small Grill”, or in “Top-heat +Convection” mode)

Food Item	Shelf Level	Temperature (°C)	Accessory	Time (min)
Camembert for frying, frozen (2x75g – 4x75g) PUT IN COLD OVEN (before preheat)	3	200	Wire grill	10-12
Tomato-Mozzarella baguettes (French bread) (with ham, with salami) frozen	3/2	200	Wire grill / Baking tray (for cheese catching)	15-20
Fish fingers (300-700g) PUT IN COLD OVEN , (before preheat) DROP OIL	3/2	200	Wire grill / Baking tray (for cheese catching)	15-25
Fish burger frozen (300- 600g) PUT IN COLD OVEN, DROP OIL	3	180-200	Baking tray	20-35
Pizza frozen (300-500g) PUT IN COLD OVEN (before preheat)	3/2	180-200	Wire grill with products / Baking tray (for cheese catching)	23-30

EN

6. Bottom Heat + Convection

Suggested temperature: 190 °C

The Bottom Heat + Convection mode is for recipes calling for a moist topping and a crisp base, as with foods like pizzas, quiches lorraine, German-style open fruitcakes and cheese-cakes.

Before starting to cook you should preheat the oven.

(You can preheat the oven in the current mode, " bottom-heat+convection", or in "Top-heat +Convection" mode)

Food Item	Shelf Level	Temperature (°C)	Accessory	Time (min)
Yeast dough pie with apple frozen (350-700g)	3	180-200	Wire grill	15-20
Puff pastry small pies with filling frozen (300-600g) BRUSH EGG YOLK, PUT IN COLD OVEN (before preheat),	3	180-200	Baking tray	25
Meat balls in sauce (250-500g) USE A frying pan	3	180-200	A pan on a wire grill	25-35
Puff pastry fans (500-1000g) BRUSH EGG YOLK	3	180	Baking tray	15-23
Cannelloni in sauce (250-500g) USE A PAN	3	180	A pan on a wire grill	22-30
Yeast dough pies with filling (600-1000g) BRUSH EGG YOLK	3	180-200	Baking tray	20-30

EN

Test dishes

According to standard EN 60350

1. Baking

The recommendations for baking refer to preheated oven.

Type of Food	Dish & Notes	Shelf level	Cooking Mode	Temp. °C	Cooking time min
Small Cakes	Baking tray	2	Conventional	170-190	15-25
	Baking tray	2	Convection	150-170	20-30
	Deep pan + Baking tray	1+4	Convection	150-170	20-30
Fatless Sponge Cake	Baking tin on Wire grill (Dark coated, ø 26 cm)	1	Conventional	160-180	25-35
Apple Pie	Wire grill + Baking tray + 2 Springform cake tins (Dark coated, ø 20 cm)	1+3	Convection	170-190	80-100
	Wire grill + 2 Springform cake tins (Dark coated, ø 20 cm)	1 Placed diagonally	Conventional	180-200	75-90

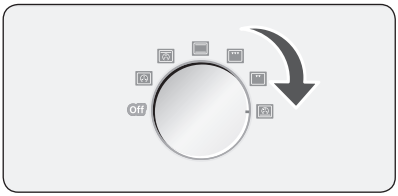
2. Grilling

Preheat the empty oven for 5 minutes using the grill function.
Use this function with the maximum temperature setting of 300°C.

Type of Food	Dish & Notes	Shelf level	Cooking Mode	Temp. °C	Cooking time min
White Bread Toasts	Wire grill	5	Large Grill	300	1st 1-2 2nd 1-1 1/2
Beef Burgers	Wire grill/ Deep pan (to catch drippings)	4/ 3	Large Grill	300	1st 7-10 2nd 5-8

EN

Setting the Cooking Function mode



1 Turn the **Cooking Function Select Knob** to select the desired oven function.

Convection

Top Heat + Convection

Conventional

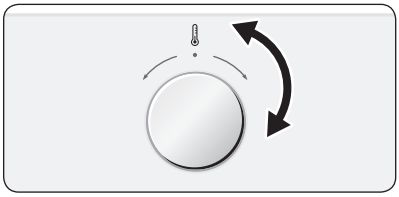
Large Grill

Small Grill

Bottom Heat + Convection

EN

Setting the oven temperature



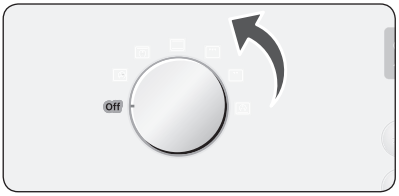
1 Turn the **Time / Temp Control Knob** to adjust the temperature in increments of 5 °C.

40 °C – 250 °C 40 °C – 300 °C (Large & Small Grill)

✉ The temperature may be adjusted during cooking.

EN

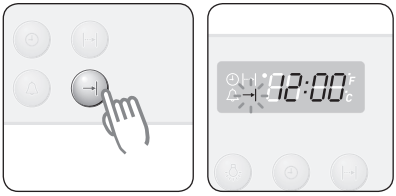
Switching the oven off



To switch the oven off, turn the **Cooking Function Select Knob** to the "**Off**" position.

End time

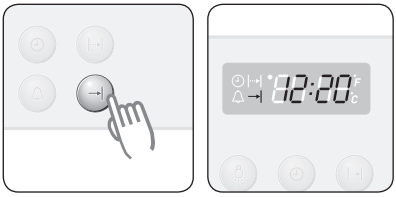
You can set the end time during cooking.



1 Press the **End Time Button**.

Example Current time is 12:00

2 Turn the **Time / Temp Control Knob** to set the desired end time.



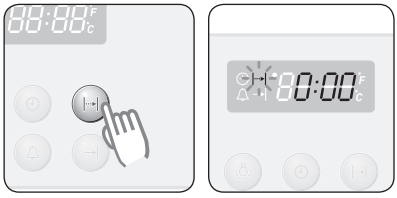
3 Press the **End Time Button**.
The oven operates with the selected end time automatically unless the **End Time Button** is pressed within 5 seconds.

✉ During cooking, you can adjust the previously set end time with the **Time / Temp Control Knob** for better results.

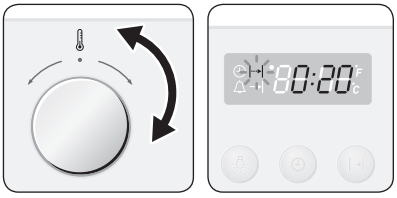
EN

Cook time

You can set the cook time during cooking.



1 Press the **Cook Time Button**.



2 Turn the **Time / Temp Control Knob** to set the desired cook time.

3 Press the **Cook Time Button**.
The oven operates with the selected cook time unless the **Cook Time Button** is pressed within 5 seconds.

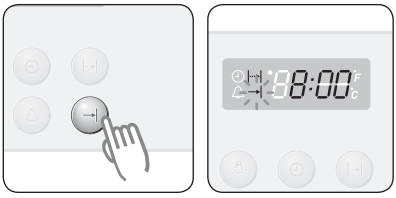
✉ During cooking, you can adjust the previously set cook time with the **Time / Temp Control Knob** for better results.

EN

Delayed start

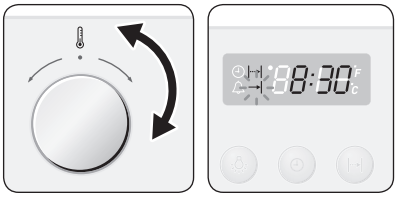
Case 1 - Cook time is entered first

If the end time is entered after the cook time has already been set, the cook time and the end time are calculated and if necessary the oven sets a delayed start point.



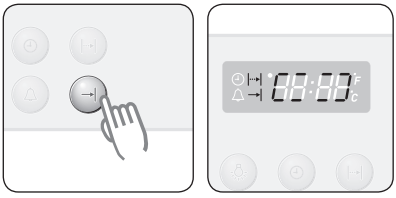
1 Press the **End Time Button**.

Example — Current time is 3:00 and the desired cook time is 5 hours.



2 Turn the **Time/Temp Control Knob** to set the end time.

Example — You want to cook for 5 hours and finish at 8:30.



3 Press the **End Time Button**. A "Ready" symbol appears until the delayed start point.

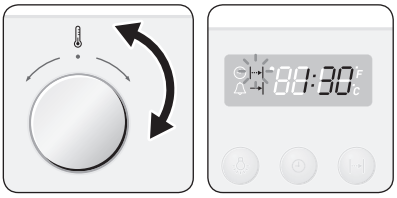
EN

Case 2 - End time is entered first

If the cook time is entered after the end time has already been set, the cook time and the end time are calculated and if necessary the oven sets a delayed start point.

1 Press the **Cook Time Button**.

Example — Current time is 3:00 and the desired end time is 5:00.



2 Turn the **Time / Temp Control Knob** to set the cook time.

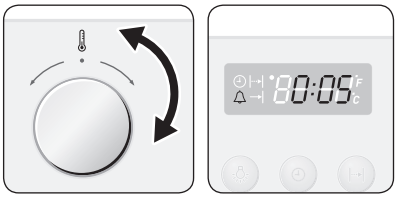
Example — You want to cook for 1 hour and 30 minutes and end by 5:00.

3 Press the **Cook Time Button**. A "Ready" symbol appears until the delayed start point.

EN

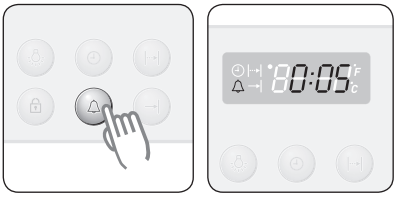
Kitchen timer

1 Press the **Kitchen Timer Button** once.
" 🔔 " flashes.



2 Turn the **Time / Temp Control Knob** to set the desired time.

Example 5 minutes

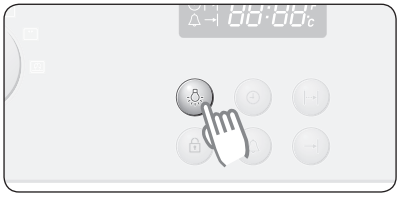


3 Press the **Kitchen Timer Button** to start the kitchen timer. When the set time has elapsed, an audible signal sounds.

✉ Press and hold the **Kitchen Timer Button** for 2 seconds each to cancel the timer.

EN

Oven lamp on/off

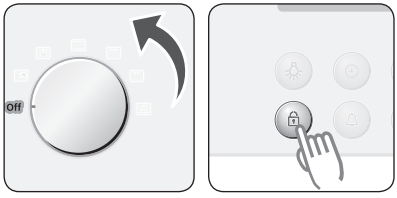


1 Press the **Lamp Button**.

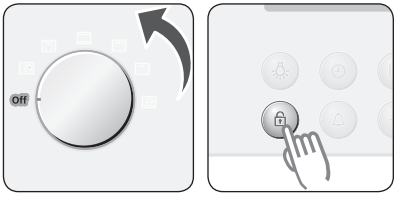
1st	Off
2nd	On

Child safety function

You can use child lock function in stand-by status.



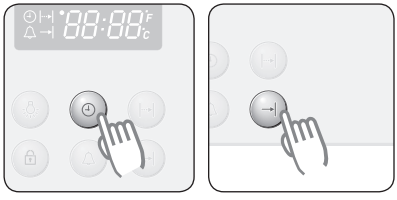
1 Turn **Cook Function Select Knob** to "Off" position. Press the **Child Lock Buttons** hold for 3 seconds. "L" will appear in the display field.



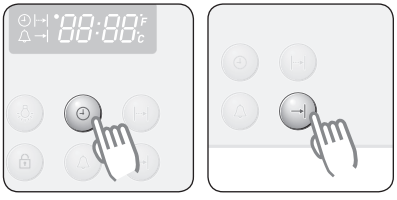
2 Turn **Cook Function Select Knob** to "Off" position. Press the **Child Lock Buttons** hold for 3 seconds again to unlock.

If locked, buttons and dials except unlock function button fail to operate.

Switching the beeper off



1 To turn the beeper off, press the **Clock** and **End Time Buttons** at the same time and hold for 3 seconds.



2 To turn the beeper back on, press the **Clock** and **End Time Buttons** again at the same time and hold for 3 seconds.

Cleaning and Care

EN

Oven exterior

- For cleaning both the interior and exterior of the oven, use a cloth and a mild cleaning agent or warm soapy water.
- Dry with kitchen paper or a dry towel.
- Do not use scourers, caustic cleaners or abrasive products.

Stainless steel oven fronts

- Do not use steel wool, scouring pads or abrasives. They may damage the finish.

Aluminium oven fronts

- Wipe the plate gently with a soft cloth or microfiber cloth and a mild window cleaning detergent.

WARNING

Make sure the oven is cool before cleaning.

Oven interior

- Do not hand - clean the door seal.
- Do not use coarse scouring pads or cleaning sponges.
- To avoid damaging the enameled oven surfaces, use commercially available oven cleaners.
- To remove stubborn soil, use a special oven cleaner.

Accessories

Wash all bakeware and accessories after each use and dry with a kitchen towel.
To clean easily, soak in warm soapy water for about 30 minutes.

EN

Catalytic enamel surface

The removable cover casing is coated with a dark gray catalytic enamel that can become coated with oil and fat distributed by circulating air during convection heating. These deposits will burn off at oven temperatures of 200 °C and higher, for example, when baking or roasting. Higher temperatures will result in faster burning.

The oven and accessories should be cleaned after each use. Otherwise further baking and roasting will cause the deposits to bake on even harder and cleaning may become difficult and in extreme cases impossible.

Cleaning by hand

> Make sure the oven is cool before cleaning.

- The catalytic enameled cover casing should be cleaned using a solution of hot water and washing-up liquid applied with a soft nylon brush.

Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials. Do not use oven spray on catalytic enamel as the chemicals used in oven sprays will damage catalytic enamel and render it ineffective.
If using oven sprays on the interior oven surfaces, the catalytic cover casing must first be removed from the oven.

Cleaning with high temperatures

> Before cleaning the catalytic cover casing with high temperatures, make sure that all interior oven surfaces have been cleaned as described above. Otherwise, the high temperatures can bake deposits onto the interior oven surfaces and make them impossible to remove.

If, after manual cleaning, the oven is still heavily soiled, heating it to a high temperature will help remove soiling caused by oil and grease splashes.

Note that deposits of spices, syrups and similar substances are not removed by this process. These should be removed by hand with a mild solution of hot water and washing-up liquid applied with a soft brush.

- Remove all accessories from the oven.
- Set the oven to conventional function.
- Set the heat to 250 °C.
- Run the oven for approximately 1 hour. The length of time will depend on the degree of soiling.

It is a good idea to set the finish time for the process using the end time setting, in case you forget to switch the oven off at the end.

Any remaining soil will gradually disappear with each subsequent use of the oven at high temperatures.

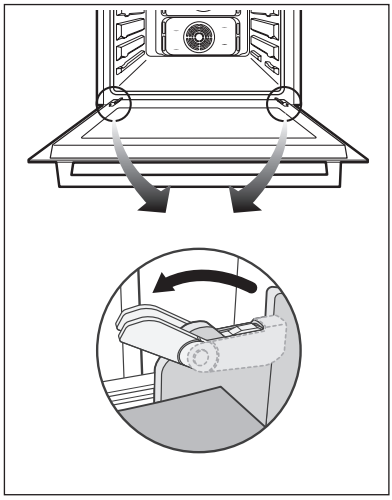
EN

Cleaning the oven door

For normal use, the oven door should not be removed but if removal is necessary, for example, for cleaning, follow these instructions. The oven door is heavy.

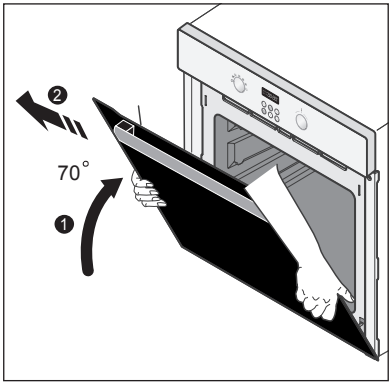
Removing the door

1. Flip open the clips at both hinges.



2. With both hands, grasp the sides of the oven door at its middle.

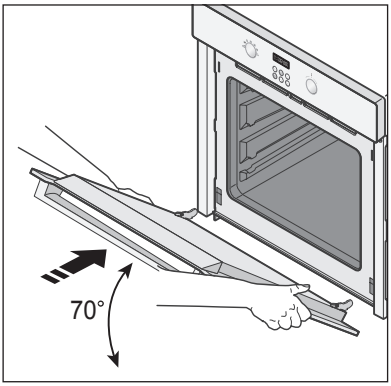
3. Rotate the door by approximately 70 ° until the hinges can be taken out completely from the hinge holes.



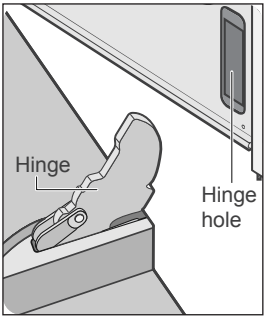
EN

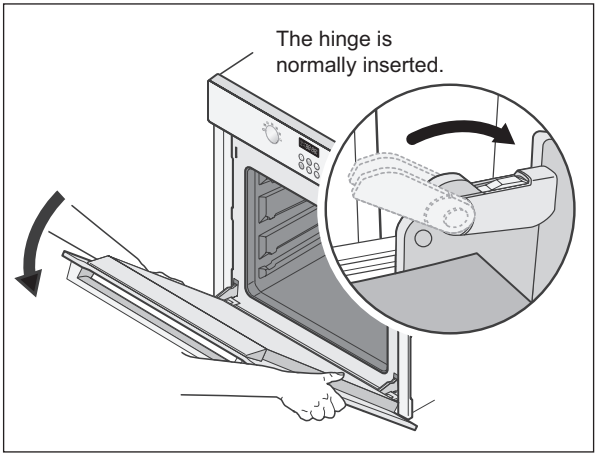
Attaching the door

1. With the clips still flipped open, align the door hinges into the hinge holes.



2. Rotate the door toward the horizontal line and flip the clips closed.





EN

Oven door glass

The oven door is equipped with three sheets of glass placed against each other. The inner & middle sheets can be removed for cleaning.

WARNING

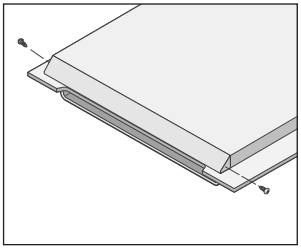
- Whenever the door is separated from the oven, the clips should be flipped open.
- Do not use harsh abrasive cleaners or metal scrapers to clean the oven door; they ca scratch the surface, which may cause the glass to shatter.
- When the door is mounted, removing some of the parts (the door glass or some other part) from the door may result in injury.

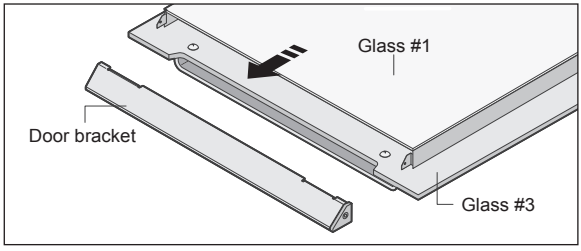
Attention

The glass may break if you use excessive force especially at the edges of the front sheet.

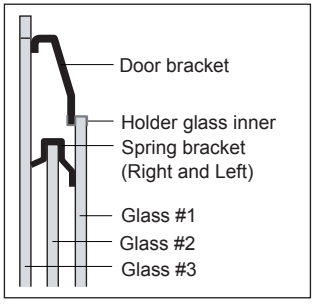
Disassembling the door

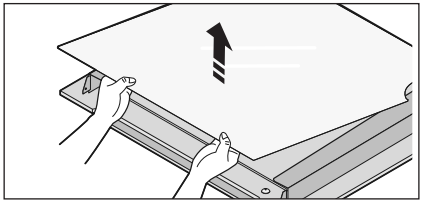
1. Remove the two screws on the left and right sides of the door.
2. Remove the two supports and the door bracket and remove the two screws attaching the handle.

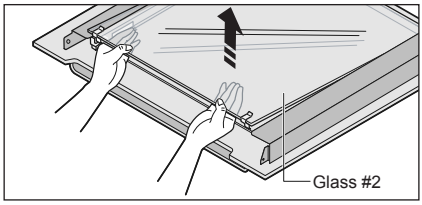




3. Detach the inner sheet, glass #1, from the door.
4. Lift glass #2 and remove the two spring-brackets from the top of the sheet.







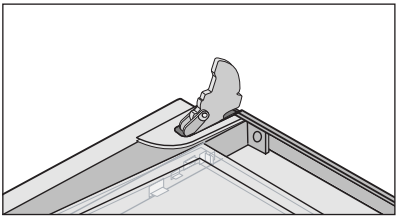
✉ Clean the sheets with warm water or washing-up liquid and polish dry with a soft clean cloth.

EN

Assembling the door

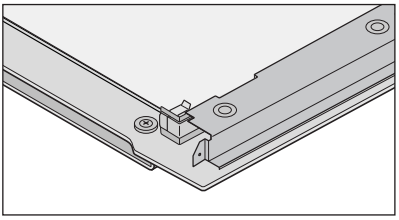
1. Clean the glass and interior parts with warm soapy water.

✉ Do not use abrasive cleaners or pan scourers. Use a sponge with liquid detergent or warm soapy water.

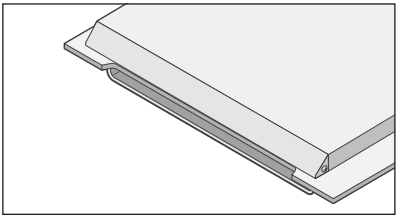


2. Attach the two spring brackets at the top of glass #2 and place glass #2 into position.

3. Attach glass #1, the door bracket and the supports to the door.



4. Secure the two screws at both sides of the door.



EN

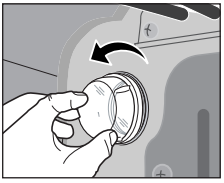
Changing the lamp

☛ **Danger of electric shock!**
Before replacing the oven light bulb, take the following steps:

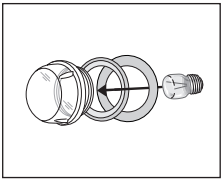
- Switch off the oven;
- Disconnect the oven from the mains supply; and
- Protect the oven light bulb and the glass cap by laying a cloth on the bottom of the oven.

✉ You can buy a lamp at SAMSUNG service centre.

Replacing the rear oven lamp and cleaning the glass cap



1. Take off the cap by turning counterclockwise.
2. Remove the metal ring and the sheet ring and clean the glass cap.
3. If necessary, replace the bulb with a 25 watt, 230 V, 300 °C heat - resistant oven light bulb.



4. Fit the metal and the sheet ring to the glass cap.
5. Replace the glass cap.

FAQs and Troubleshooting

What should I do if the oven doesn't heat up?

Check to see if one of the following actions resolves the issue:

- The oven may not be switched on. Switch the oven on.
- The clock may not be set. Set the clock (see section "Setting the clock").
- Check to see if the required settings have been applied.
- A household fuse may have blown or a circuit breaker may have tripped. Replace the fuses or reset the circuit. If this happens repeatedly, call an authorised electrician.

What should I do if, even though the oven function and temperature have been set, the oven does not heat up?

There may be problems with the internal electrical connections. Call your local service centre.

What should I do if an error code appears and the oven does not heat up?

There is a fault in the internal electrical circuit connection. Call your local service centre.

What should I do if the time display is blinking?

There was a power failure. Set the clock (see section "Setting the clock").

What should I do if the oven light doesn't illuminate?

The oven light is faulty. Replace the oven light bulb (see section "Changing the lamp").

What should I do if the oven's fan is running without having been set?

Following use, the oven's fan runs until the oven has cooled down. Call your local service centre if the fan continues to run after the oven has cooled down.

EN

Error and Safety codes

Error and Safety codes	General Functions	Solution
	TEMP SENSOR ERROR	**Call local SAMSUNG service centre.**
	SAFETY SHUTOFF Oven has continued operating at set temperature for prolonged time.	**Turn oven off and remove food. Allow oven to cool before using again.**
	An error of the oven may cause low performance and problems in safety. Stop using the oven immediately.	**Call local Samsung service centre.**

Technical data

EN

BF64CBB, BF64CBST

Power Source	230V ~ 50Hz
Volume (usable capacity)	65 L
Output Power	MAX 3,400 W
Weight	
Net	40 kg approx
Shipping	44 kg approx
Dimensions (W x H x D)	
Outside	596 x 594.5 x 538.5 mm
Oven Cavity	361 x 446 x 405 mm

English

Correct Disposal of This Product
(Waste Electrical & Electronic Equipment)

(Applicable in the European Union and other European countries with separate collection systems)

This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take this item for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product should not be mixed with other commercial wastes for disposal.

If you have any questions or comments relating to Samsung products, please contact the SAMSUNG customer care centre.

0870 242 0303
www.samsung.com/uk

Code No. DG68-00006E